Brewprint

The Newsletter of the Boston Wort Processors

Volume 13, Issue 5 May 2000

Real Ale Festival 2000

✹By Phil Sides, Jr.✹
Roving Wort Reporter

The largest real ale festival in America returned to Chicago recently after a brief hiatus in 1999. The three-day festival ran March 23rd, 24th, and 25th. Real Ale Festival ™ 2000 was a triumphant return and well worth the wait for cask-conditioned ale aficionados.

Real Ale Festival ™ (RAF) is an annual event created in 1996 by organizer and beer author Ray Daniels, who recently took the Editor-in-Chief reigns of the American Homebrewers Association's *Zymurgy* magazine and the Institute for Brewing Studies' *The New Brewer* magazine. In 1999 RAF did not occur ; this year, however, RAF 2000, the last RAF of the first millennium or the first RAF of the second millennium (depending upon your persuasion), was the biggest and best yet. Breweries from the United States and the United Kingdom were represented by 147 casks spanning 136 different cask-conditioned ales. American breweries also submitted fifty-five bottle-

(Real Ale—Continued on page 8)

Y2K Maifest

Hip Hip Hooray, the 13th of May, Outdoor Drinking Starts Today!

Join the Worts in our 5th Annual Celebration of Spring

DATE: Saturday, May 13th, 2000
TIME: 1 PM (setup - 12 Noon)
LOCATION: East Freetown, MA (off of Route 24)

It may be cold and raw in April but May and warm weather are right around the corner - and as usual, the Worts will celebrate this turn of seasons with our first real outdoor opportunity of the year - our Annual Maifest!! This is always a terrific event filled with seasonal beer, lots of food (including German sausages), and the usual fun and games.

JUST $5 per person for this event (kids 12 and under are $2; 5 and under are free)! This basic investment gets you some real German Maibock, brats and other grillable foodstuffs, condiments, cups, plates and plasticware. If everyone also brings some kind of side dish, we will have a very complete offering.

Sign up for what you will bring (and for how many people are coming) by contacting Greg Kushmerek (RSVP deadline is Tuesday May 9th).



Maibock and wursts and fun, Oh Maifest!

You can reach Greg at 617-522-4547 or email him at gwk@world.std.com. Let him know how many people are coming and what food you are bringing. Then mail your check, payable to the Boston Wort Processors, to him at

Greg Kushmerek
3280 Washington Street
Jamaica Plain, MA 02130

This is one of the club's most relaxed and fun events. There is plenty of space for kids and cars at the very large homestead where Mary Anne and Fred have been kind enough to host us each year.

Plan on a great time! Bring some homebrew and we'll see you there!

(Directions to the Maifest are on Page 9!)

Einbeck and Maibock

Just when you thought it was safe to leave the beer garden and go home for a well-deserved snooze, I have to inform you that there is no peace for the bockbier drinker. Having disposed of those pre-Easter bocks from Bavaria, the true devotee must now head north to sample the originator of the style, which dedicates its speciality to the month of May.

Consider the most likely derivation of the word Bock. When the Bavarians came to grips with such strong beer, they at first called it Einbock, or something similar.

That was their southern-accented way of pronouncing Einbeck, the first town in Germany to win a reputation for extremely strong beers, and still a proud producer. I was there recently, and greatly enjoyed tasting the town's beers. Einbeck, in Lower Saxony, is

(Bock—Continued on page 4)



BREWPRINT

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The Boston Wort Processors is a society dedicated to furthering the art of homebrewing and to the enjoyment of good beer. Membership, including a subscription to this newsletter, is $20.00 for one year for a full membership and $12.00 for an associate membership. Electronic memberships are also available at a $5 discount. Sample and back issues are $2.00 each. The opinions expressed are those of the editor/secretary and staff and do not necessarily reflect those of the Boston Wort Processors.

All articles contained herein (except those taken from other sources) can be republished without approval as long as proper credit is given to The Boston Wort Processors. We welcome letters, opinions, suggestions, articles, etc. from our members and readers. Correspondence and submissions for next month's Brewprint should be sent to: **The Boston Wort Processors** at the above address. For more information, call VP/club contact Geoff Larsen at 617-621-8045 or via email at <glarsen1@worldnet.att.net>. Cheers!

CLUB OFFICERS:

President:	Laura Conrad
Vice Pres. & Club Contact:	Geoff Larsen
Secretaries:	Kay & Buck
Treasurer:	Pete Langloi$
Libeerian:	Steve Biggins

We're on the Web! http://www.wort.org

MINUTES FROM THE APRIL MEETING

✹By Kay Sibary and Buck Shaw✹
Wort Secretaries

In the beginning - The meeting was called to order at 1:19 PM. The first order of business was thanks to the John Harvard Brew Pub of Framingham for hosting us and to Marsha for arranging same. While no new members were in attendance, we were honored by a visit from a contingency of the North Shore Brewers club—Katie, Paul and Ed by name. Prez Laura thanked Steve Stroud for yet another excellent round of BrewPrint editing and announced that Buck and Kay, your humble scribes have assumed the role of "publishers for life." A call went out for future editor volunteers; replies to be accepted after the business meeting.

Future meetings – It was noted by Laura that our already event rich May schedule left little room for a formal monthly business meeting. After a brief discussion, a vote of the members officially canceled the May meeting. Locations for and details of the June, July and August meetings are to be decided off line. Please contact Laura with offers to host or leads to potential hosts.

What's brewing – The South Shore Brew Off will be held at the Trinity Brewhouse in Providence, RI on April 15. On the 6th of May, the third leg of the New England Home Brewing series will take place at the Ethen Allen Homestead, just north of Burlington VT.

Club events – The **Mayfest**, hosted once again by Fred and Mary Anne, will happen on Saturday the 13th of May in Freetown MA. Directions are on the Wortnet. The club has allocated $150 for the purchase of suitable May beers. The food and setup coordinator is Greg Kushmerek so call early and often to let him know what you're bringing and to help setup. Rumor has it that setup volunteers may find their efforts rewarded with 6 packs or glasses!

The official **summer picnic** will be held at Pete and Christies place in Westwood MA on Saturday, June 17th. The "official" starting time is 1 PM. Christie is food coordinator so don't hesitate to call or write. Directions are on the Wortnet. There's plenty of parking. Besides eating, drinking and socializing, lawn games (bocce and volleyball) are the order of the day. Hey, this is a beer club so the bringing of homebrew kegs **IS** encouraged. Tentative cost (to cover meat, paper, plastic, etc) is $5 for members and $10 for non members.

Jeff Flood is putting together a summer **pubcrawl**. It will probably happen in mid August and will include one or two Irish pubs. Details are forthcoming.

Beers a brewing – Brett provided a handout and chaired a discussion of brewing summer beers using rye as the primary adjunct grain. A comparative tasting has been scheduled for after the August business meeting. The handout provides an excellent guide to creating your own personal summer "lawnmower" thirst quencher. The discussion of this general style included such characteristics as cold, refreshing, thirst quenching, interesting and low (1.040) OG. Jeff Flood brought 25 lb of rye, free for the asking.

The last bottle of the IHSA award winning porter was brought by Lee and Steve.

Jeff and Ellen brought a growler of Brandywine from the South Shore Brewing club. They also brought a bottle of a very interesting black bean rice wine from Hong Kong.

Treasurers Report – Short and sweet. Pete announced that with a rash of checks recently deposited, we are solvent to the tune of aprox. $3400 (or maybe $2900 after some outstanding liabilities.) As our money man pronounced "we are financially very sound."

Other business – Laura handed out competition awards to John Dohrety for 1st and 2nd place and to Tim Holland for 3rd place. Well done, brewguys!

Sally gave a brief but telling account of the recent Fools Day Parade, sleazy bars in Harvard Square crawl. I recall her saying "the Hong Kong was pretty good" and "we got thrown out of the Bow&Arrow!"

Laura reminded us to start thinking about the upcoming clone competition in May.

Pete Langlois suggested we set up a template for the production and editing of the Brewprint. He recommends the default tool be MS Word because of almost universal availability. He offered to coordinate the

(Minutes—Continued on page 3)

CLUB CALENDAR

✹Compiled by Steve Stroud✹

May

13 Sat - **Annual Wort Maifest AND Wort Processor Club Meeting** - A field and a barn in Freetown, MA. Style of the Month is Bockbier!. Agenda and other details TBA. For more information contact Geoff Larsen at <glarsen1@worldnet.att.net> or (617) 621-8045.

17 Wed - **South Shore Brew Club Meeting** - Location/time TBA. Style/topic:Schwarzbier. General topic is: Sensory/Evaluation Wheel (BT) - Oxidation! For more details and directions surf to http://members.aol.com/brewclub

20 Sat - **Upstate NY Homebrewers Annual Empire State Open**. Rochester, NY. For more info contact Christina Wweymann at <TWEYMANN@hselaw.com> or surf to http://www.ggw.org/unyha.

?? - Probably postponed until ????? **Clone Contest** - target is Sam Adams Doublebock. Other details to be announced.

June

2 Fri - **Wort Processor Club Meeting** - 8 pm, Chateau Fitzgerald, Bedford, MA. Style of the Month is wheat beers. Agenda and other details TBA. For more information contact Geoff Larsen at glarsen1@worldnet.att.net or (617) 621-8045.

10-11 - **Eighth Annual Spirit of Free Beer Homebrew Competition** - Old Dominion Brewing Company in Ashburn, VA. Surf to http://www.burp.org/SoFB2000/index.html for more information. This is an MCAB qualifying competition.

17 Sat - **Annual Wort Picnic** - A backyard in Westwood, MA. 1 pm. Other details in this issue.

21 Wed - **South Shore Brew Club Meeting** - Location/time TBA. Style/topic: Blonde Ale. General topic is: Brew Water for the Average Joe. For more details and directions surf to http://members.aol.com/brewclub

July

7 Fri - **Wort Processor Club Meeting** - Joe Wygal's B&B and Pub, Somerville, MA. Time, agenda, and other details TBA. Style of the Month is light (colored) lagers. For more information contact Geoff Larsen at <glarsen1@worldnet.att.net> or (617) 621-8045.

August

4 Fri - **Wort Processor Club Meeting** - Jeff and Ellen's home, Dorcherster, MA. 8 pm. Agenda and other details TBA. Style of the Month is All Things Belgian. Topic of discussion is low OG rye beers. For more information contact Geoff Larsen at <glarsen1@worldnet.att.net> or (617) 621-8045.

10-12 - **Mashout 2000** - Held atop beautiful Mt Popenoe near Rocky Gap, Maryland. Attendance is limited to the first 200 who register. For more information check http://www.burp.org/Mashout.

September

30 Sat - **Northern New England Regional Homebrew Competition**, Rockport, Maine. A NEHBOTY competition. Sponsored by Maine Ale & Lager Tasters (MALT). For more infor, contact: Thomas J. O'Connor, III, M.D. At (207) 236-3527 or <toconnor@nehealth.org>.

October

14 Sat - **Puddle Dock Homebrew Contest** - Seacoast Homebrewers Club, Portsmouth, NH. For more details contact Scott Kaplan at <grtscott@nh.ultranet.com>

(Minutes—Continued from page 2)

process of defining and refining these style templates.

Pete also reminded us to bring any outstanding receipts to him for reimbursement. He also has the current club name and address list available, in printed form to club members.

Beeraphernelia guy, Lenny had a trunk full of Brooklyn Brewing products he acquired for members at a substantial discount. Members retired to the parking lot to retrieve their orders.

New Business – The North Shore Brewers competition will be held on September 9th. Also, the North Shore crowd is organizing a trip to IRELAND next February. Itinerary to include Shannon, Galway and Dublin. They expect to bring this in real cheap; around $800 per person for one week, all inclusive. Stay tuned for details!

John is doing a bulk order of undermodified Budvar malt. Contact him to avail yourself of this opportunity.

After the meeting, Brian our brewing host gave a guided tour of the John Harvard Brewery.

George Gendron, our local NERAX organizer reminded us of the need for volunteers and attendance for the upcoming NERAX beer blowout happening on May 3rd through the 7th. There will be 40 plus beers to sample and bluegrass and rock music to entertain. Be there in any capacity!

In the End – We adjourned at 2 pm, wiser but thirstier.





(Bock—Continued from page 1)

close to Brunswick, Hamelin (of the Pied Piper) and Hanover.

There were times in German history when Bavaria and Saxony were rival southern and northern kingdoms or duchies, spreading so far that they had a common border (today, they are kept apart by a slice of Hesse). When a Bavarian aristocrat's daughter married a Duke of Brunswick, the guests are said to have been served Bockbier.



That is one of several stories explaining how the Bavarians gained a taste for this strong Northern beer. At one stage, the Duke of Bavaria, anxious to have a beer of this style, employed a brewer from Brunswick. Landlocked Bavaria has always been strongly rooted in country life and agriculture and Northern Germany more given to trade through rivers and ports linking it with the Baltic and North Seas. That is why the Northerners were the first to win Einbeck's label showing Martin Luther, a famous imbiber, a widespread reputation for their beer.

The beer was widely known before the Reformation and was famously consumed by Martin Luther during his deliberations, but it could be argued that in the centuries since Catholicism has kept the Southerners conservative and close to the soil, while Protestantism served the trading ethic of the Northerners, near to the sea.

To either side of Einbeck lie the Harz mountains and Solling hills, their streams providing plentiful (soft) water for brewing. Einbeck is at the point where a smaller river meets the Leine.

Its broad valley widens out further into a plain to the north, with barley still cultivated around Hildesheim, between Brunswick and Hanover. In the early days of Einbeck brewing, hops are said also to have been cultivated in this area. Farther north still, are the ports of Roetock, Lubeck, Hamburg and Bremen.

Einbeck became the brewing center of the Hanseatic League founded by these and other port cities as an attempt at a European trading union, a medieval forerunner of the European Community. No doubt Einbeck made its beers to a very high gravity so that they could protect themselves on their journeys by continuing to ferment. In the style of the time, the first Einbecker brews may well have been made from wheat as well as barley, and no doubt top-fermented. Today, we would call that a Weizenbock. Modern Einbecker Bock beers are strong lagers, made wholly from barley malt.

Like Chicago, London and many other cities, Einbeck was at one stage destroyed by fire. Its conflagration was in the 1500s, but the houses built immediately afterwards still bear the evidence that almost every citizen was a brewer.

People dried their own malt and hops in lofts with vents that look like dormer windows. These vents are still visible on every other house in the town center. I have heard of this method of wind-drying malt, instead of kilning it, also being used in Louvain, Belgium, in living memory. The Chinese wind-dry ducks as a means of preservation.

An odder feature of Einbeck, of which evidence also survives, was the use of a traveling brew-kettle, owned by the city and taken to each house in turn. Once the beer had been brewed, the citizens carried out their own fermentation. I have always had some difficulty in believing this story, but I am told that is why the houses have such unusually high arched entrances - to admit the kettle.



When the warmer weather came to Einbeck each year, the brewing had to cease because the temperature was too high for fermentations. So a spring fair was held. At this event, a draw took place to determine the order at which the mobile kettle would visit householders during the next brewing season. The beer served at the fair is said to have been the original Maibock.

Einbeck's great power as a brewing city began to diminish in the 1600s, with the growth of rivals, political change and wars. A public brewery was built in 1794, and this was replaced in 1844 by a more modern model, powered by steam. In 1880, the city sold shares in this to raise money for public works.

This brewery was rebuilt, on the same site, between 1967 and 1975. The brewery is known as Einbecker Brauhaus. It still uses the city's initial "E", with a crown, as its insignia. A controlling interest is now held by Brau and Bruimen, the national group built around Dortmunder Union and Schultheiss of Berlin.

Close to the main street is the Einbecker Brauhaus. Among its own, earlier, half-timbered buildings, the brewery rises, its tower clad in a sympathetic terra-cotta color, and bearing a slogan that claims the style. It translates as: “Without Einbeck, there would be no Bock beer”.

Inside, a decorative arched door of 1620 is maintained, even though it faces on to a wall. A mosaic depicting medieval beer-making stands behind the 1976 brewhouse, made of stainless steel but in traditional shapes.

As is typical in Germany, only two-row summer barley is used. A double decoction mash is employed and a slow-pressure boil, with two additions of hops (Northern Brewer, Perle, Hersbrucker) as both extract and pellets. The house yeast ferments very thoroughly, and the beer is krausened.

It is possible to sample the brewery's products while sitting inside a retired lagering vessel and admiring stained-glass depictions of beer lore.

Guest are received by arrangement in the old cellars, which contain many items from the town's brewing history. It is possible to sample the brewery's products while sitting inside a retired lagering vessel and admiring stained-glass depictions of beer lore.

The brewery makes three Bock beers, all at an original gravity of 1065, with 6.5 per cent alcohol by volume. All are intended to have an aroma leaning to-

(Bock—Continued on page 7)

WINNING BHC RECIPES—BOCK BEERS

First Place Bockbier—2000 BHC
Dopplebock—Scott Keohane
Boston Wort Processors

SG=1093 FG=1025 44 L

Grist: 14.5 Kg dark munich malt
1.4 Kg caramel malt blend

Mash method: Single Decoction

Dough in @57C, immediately remove a thick portion of the mash (40%) and raise to 69C, hold for 20 min and then raise to boil. Boil for 30 min then add decoc back to main mash. Adjust mash temp to 69-70C and hold till iodine test is neg (20 min). Lauter to collect 57 L. Boil for 2 hrs.

Hops:
120g Tettnanger whole hops
4.3% α – 60 min boil
28g Hallertau whole hops
4.4% α – 20 min boil
Yeast: Munich 308 strain from a previous batch.
Ferment for 2 weeks @ 10C
Lager for 4 months @ 0-1C

Notes: Seems to be at its prime from bottling until 9 mo. At which point it picked up oxidative notes that I didn't care for. At the BHC 2000, it was 13 mo old.

Third Place Bockbier—2000 BHC
Traditional Bock—Ken Jucks
Boston Wort Processors

This is really a simple recipe, just a mix of German malts, a small amount of nobles hops in the boil, the right yeast, and voila...abock.

Here's the grain bill for a 5 gallon batch:

5 lbs Pilsner malt,
3 lbs Munich malt,
3 lbs Vienna malt,
1/2 lb Melanoidin malt.

I did a protein rest at 122 F for about 20 minutes, then infused to about 155 F. I chose the higher mash temperature instead of using crystal malt for residual sweetness as I feel that Bocks should not have a crystal malt character. No decoction was done here as I was lazy. I did use some Calcium Chloride salt in the mash water (not much, a total of about 2 teaspoons). Tim Dalton tells me that this helps enhance the malt character, but I can't remember the reason why.

I boiled for 30 minutes, then added 2.0 oz. of various Tettnang, Hallertau, and Saaz hops I had in the freezer that needed to get used. All Alpha Acid levels were in the 3 to 4 percent range. I let this boil for another 60 minutes, cooled, transferred and pitched. I used the Wyeast Bavarian lager yeast grown to a decent starter size. The OG of this beer was about 1.065, somewhat small for a bock but not bad. It fermented at 48 to 50 F for 2.5 weeks and has been at lager temperatures ever since, 5 weeks of that on yeast in a secondary and the rest of the time in a keg.

I used an odd grain bill. Most use primarily Munich malt with some Pilsner. I like the nutty character of Vienna, so I added some to see how they worked together. Well, in my opinion, this beer ended up as a "tweener" beer, half way between a Bock and an Octoberfest. This isn't surprising considering the grain bill. Since this beer qualified for MCAB, I will brew it again with less Vienna and Pilsner, and more Munich. I may do a single decoction for that one. I will probably brew it in the late fall. As for why I entered this as a traditional Bock, I thought that this would be a thin MCAB substyle and it would have a chance of qualifying there. I was right! Mike Fertsch (remember him???) once told me that his key for having beers place in competitions wasn't necessarily his brewing ability, but his ability to pick the right category to enter the beer.....



NEHBOTY STANDINGS

✹By Thomas J. O'Connor, III, M.D.✹
NEHBOTY Registrar

What follows are the current standings for the 2000 New England Homebrewer of the Year contest after the first two competitions (SNERHC and Boston):

1. John Watson, Underground Brewers, 33 pts.
2. Thomas J. O'Connor, III, M.D., MALT, 30 pts.
3. Paul Zocco, Hop River Brewers, 16 pts.
4. Dan Marshall, Green Mtn. Mashers, 15 pts.
5. Mark Tambascio, Underground Brewers, 11 pts.
6. Steve Rose, So. Shore Brewers, 10 pts. (tie)
   Bruce Stott, Hop River Brewers, 10 pts. (tie)
8. Von Bair, Underground brewers, 9.3 pts.
9. Tim Holland, Boston Wort Processors, 6 pts. (tie)
   Mark and Tess Szamatulski, U. B's., 6 pts. (tie)

New England Homebrew Club Standings:

1. Underground Brewers, 73.7 pts.
2. MALT, 33 pts.
3. Hop River Brewers, 27 pts.
4. Boston Wort Processors, 22 pts.
5. South Shore Brewers, 21 pts.
6. Green Mtn. Mashers, 20 pts.
7. No. Shore Brewers, 5 pts. (tie)
   Wizards, 5 pts. (tie)
9. Merrimack Valley Brewers, 4 pts.
10. B.F.D., 2.5 pts

The Mead and Cider Award standings are unworthy of calculation at this point, since every ribbon at the first two competitions has been won by a different brewer.

Updates will be submitted after each additional competition's results are posted this season.

Points and standings are as accurate as can be, based on information provided in the winners lists posted for each competition. Organizers are urged, no, make that BEGGED, to be sure of the completeness and accuracy of each winners list. I am at your mercy.

Respectfully submitted,
Thomas J. O'Connor, III, M.D.
NEHBOTY Registrar



WORTS PREPARE FOR ANNUAL SUMMER PICNIC

✹By Christy Croteau and Pete Langlois✹

This Year's Picnic Hosts!

In a break from tradition, the Worts Annual Summer Picnic will not be held at the home of Ron and Jean Vavruska where it has historically been held for many many years. Instead, the venue moves to Westwood MA, where Christy Croteau and Pete Langlois will host the event on June 17.



Festivities will begin at 1:00 and continue until darkness, mosquitoes, or a police action drives us all away. This is a family event and there is a lot of space for kids. There is a pool, which is already full and functioning (though cold as the proverbial well-digger's-knee at present.) You are very welcome to go for a swim and we will be asking adults to take turns overseeing the pool (lifeguard) when kids are involved.

You may want to bring the following:

Chairs, food, beer, games, towels, swimsuit. The traditional volleyball game will not happen unless someone comes up with a ball and net, but there is a ton a space for a game.

Christy will be coordinating the food (so there won't be 30 macaroni salads,) and can be reached at: 781.461.1722 evenings after 6, or weekends.

The club will provide:



Brats and hamburgers, condiments, buns and rolls, plates, cups, napkins, and utensils. For anyone with a special dietary requirement, let Christy know and we will accommodate in some manner. And let us not forget the Chimay hunter, which will continue this year. Several bottles included in the price of admission.

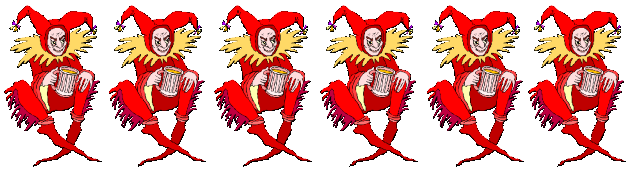
Cost: adults $5; children free. Non-members $10

Directions: From 128, take exit 16B (route 109) west, into Westwood. From the light near the exit ramp, go 0.4 miles. The house is on the left (the number 312 is carved into a pillar at the street). There is a street lamp directly in front of the house. In the event the driveway fills up, go another 0.2 miles, and turn left onto Pleasant Valley road. Park on that road and walk back to the house. Don't attempt to park on route 109, the Commonwealth's most heavily traveled 2-lane cowpath.

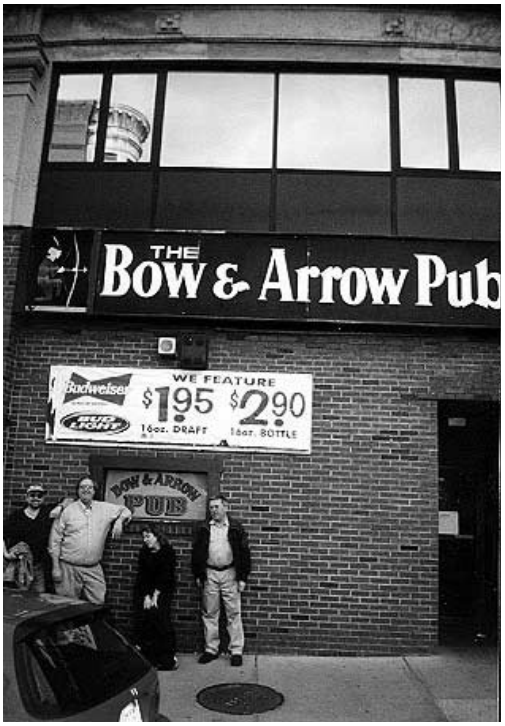
See ya there!!!

FOOL'S DAY PARADE PIX!!

(TEXT TO FOLLOW NEXT MONTH….)









HOMEBREWING A MAIBOCK!

✹By Paul Sullivan✹

(Editor's note: This purloined article is an abridged version of one the recently appeared in Ale Street News)

For the homebrewer, Maibocks are a special challenge to brew. Because they are lagers, they need reasonably constant fermentation temperatures in the high 40's to low 50's. This ensures that you will produce a clean, malt-dominated beer with none of the estery, fruity aromas and flavors produced by higher fermentation temperatures.

If you don't have a chest freezer, you really should. This will allow you to cleanly ferment lagers and store kegs of them year round, vastly improving both the quality of your brews and your enjoyment of them. For those without a fridge, leave a thermometer in the basement or garage and check a few times a day to get an average temperature. Some homebrew suppliers carry minimum/maximum thermometers that record the high & low temperature wherever you leave them and are a great way to find the ideal spot for fermentation.

Because malt character is such a strong presence in the Maibock style, the malt (whether grain, extract, or both) that you brew with should be chosen carefully. For the all-grain recipe, use fresh 2-row pilsner malts, preferably of German origin. For the extract recipe, choose a very light color extract such as Alexander's or M&F extra light to achieve the desired golden color. The use of German Munich malt in both recipes bulks up the malt profile.

Authentic German noble hops are also desirable, including Hallertauer, Tettnang, and Saaz. Many brewers also use newer varieties Hallertauer Tradition and Ultra. To achieve true lager smoothness an extended period of cold storage (lagering) following the primary fermentation is recommended. This will result in a cleaner, clearer beer.

Another important consideration is boil time. For the all-grain beer a boil of at least 90 to 120 minutes is required. The extended boil will result in a bit of caramelization and the resulting compounds, called melanoidins, will increase the desired malt character.

For the extract brewer, a full boil of at least 5 gallons (use two pots if necessary) is called for I order to achieve a lighter color. A concentrated boil darkens the color too much for this style. Extract brewers considering the jump to all-grain are encouraged to do so for this recipe; the clean, fresh flavor of all-grain brewing really shines in this style.

All-grain Maibock

9 lb Pilsner malt (pref. German)
3 lb. Munich malt (pref. German)
0.5 lb carapils malt
4 AAU's pellets or 5 AAU's whole Hallertauer or equivalent—90 min.
0.5 oz Hallertauer or equiv.—15 min.

Heat 16 qt brewing water to 130º. Mash in grain to achieve a protein rest of 125º. Add 6 to 8 quarts of boiling water gradually and stir to reach 154º to 156º. Hold for one hour. Add 3 quarts boiling water to raise temp .to 168º. Sparge with 168º water to collect 6.5 gallons. Boil down to 5.5 gallons, adding hops as indicated. To help the clarity in the finished beer, add 1 tsp Irish moss 20 min before the boil ends. Chill the wort as low as possible (50º to 60º) and pitch a healthy yeast starter of at least one quart (Ayinger is a good choice).

Extract Maibock

6.6 lb extra light extract syrup
2 lb extra light dry malt extract
2 lb. Munich malt (pref. German)
0.5 lb carapils malt
5 AAU's pellets or 6 AAU's whole Hallertauer or equivalent—60 min.
0.5 oz Hallertauer or equiv.—15 min.

Steep crushed grains in 150º to 155º water for one hour, then strain off the liquid and rinse with 2 gals 160º to 168º water. Stir in the malt extracts and add more warm water to total 6 gallons. Boil one hour, adding hops as indicated. To help clarity in the final product, add 1 tsp Irish moss 20 min before the boil ends. Chill the wort as low as possible (50º to 60º) and pitch a healthy yeast starter of at least one quart (Ayinger is a good choice).

Whether you brew all-grain or extract, ferment in the 48º to 54º range for two weeks, or until primary fermentation is complete. Rack to secondary and lager as close as possible to 32º for at least three to eight additional weeks.



(Bock—Continued from page 4)

ward a soft maltiness rather than the hop. The maltiness is intended to be aromatic rather than sweet, syrupy or full, and the hop bitterness to be evident.

All bear the legend Ur-("original") Bock, and are further identified with the descriptions Hell ("pale"), Dunkel ("dark") and Mai (May).

The pale lives down to the description in its golden color, and has a fresh maltiness in aroma and palate, with a light hop character eventually developing to become pronounced and long in a late finish (38 units of bitterness). The dark has a tawny brown color, with a smooth, dry, quite intense malt character, balanced by the hop in the finish. These two beers are said to be lagered for eight to 10 weeks.

The Maibock has a bronze color, a softer malt character, and a fractionally less assertive hoppy dryness. It has only six weeks lagering, with the intention that it should have a more lively, refreshing ("rougher"?) character.

It is released at the end of March, and the last bottles leave the brewery in early to mid May.

Curiously, there is no festival set around the Maibock. Perhaps today's Northerners are too Protestant for such frivolity.

I did, though, have a hearty lunch of brain sausages in the brewery tap. The sausages are called Bregen in German, and the brewery tap, on the town square, is Brodhaus. It was originally the meeting place of the Bakers' Guild.

What was that the monks said about Bockbier being liquid bread?

*(Editor's note: The above article was written by Michael Jackson and was originally published in **What's Brewing**. It was purloined off the MJ's website for use in this edition of Brewprint. To read other interesting articles by Michael Jackson, surf to:*

http://www.beerhunter.com



(Real Ale—Continued from page 1)

conditioned beers including a broad spectrum of real ales in the specialty category.

Perhaps the most surprising quality of RAF 2000 was its decidedly American flair. Even though real ale production is considered a British institution, only eleven of the casks presented were imported from the United Kingdom. The award-winning British ales ranged from the 'yardstick' real ales, Fuller's ESB and Chiswick Bitter, to treasures rarely experienced in the United States, Mordue Workie Ticket and Sarah Hughes Dark Ruby Mild.

The American real ales were spectacular and the number of entries into the cask and bottle-conditioned ale competitions is a testament to the growing real ale culture in America. This growth of real ale in America is particularly refreshing at a time when brewery consolidations across the pond are exacting their toll on British real ale production. Hats off to American homebrewers whom are at least partly responsible for the renewed interest in unpasteurized, live beer production in the United States. The American homebrewing movement is also generally regarded as the catalyst to the craft brewing resurgence in America, which now seems to have reached critical mass.

RAF 2000 was held at the spacious Goose Island Beer Company in Wrigleyville, which is in the shadow of notorious Wrigley Field. Well, at least it would be in the shadow, if the Earth ever tilted far enough for the Tropic of Cancer to move twenty degrees north. The festival opened Thursday evening March 23rd with a people's choice homebrewed real ale competition that featured nineteen exceptional homebrewed real ales, both bottle and cask-conditioned. All of the homebrewed offerings were deserving of an award, but the festival attendees managed to decisively pick the top three:

1st Scott Boeke Old No. 34 Barley Wine
2nd Art Beall BS XXX Bitter Strong Bitter/Pale Ale
3rd Jeff Sparrow Kentish Upstart Strong Bitter/Pale Ale

The bottle-conditioned beer competition was held prior to opening night and the winners were announced during Thursday evening's homebrewed real ale competition:

Bottled British-style Bitters and Strong Beers
1st Goose Island Honkers Ale
2nd Deschuttes Quail Springs IPA
3rd Boyne River Pale Ale

Bottled Pale Ales
1st Deschuttes Mirror Pond Pale Ale
2nd John Harvard's (Westport, CT) Pale Ale
3rd Boscos Pale Ale

Bottled Dark Ales
1st Bell's Kalamazoo Stout
2nd John Harvard's (Washington D.C.) DC Nut Brown Ale
3rd John Harvard's (Wayne, PA) Mainline Oatmeal Stout

Bottled Strong Ales
1st AleSmith Old Numbskull
2nd Deschuttes Obsidian Stout
3rd John Harvard's (Wilmington, DE) Presidential Ale

Bottled Specialty Ales
1st Brew Moon Restaurant & Brewery Fris Opdienen (lambic)
2nd AleSmith Weizenbock
3rd Church Brew Works 2000 Trippel

Best of Bottles - Top Three Bottled Beers of Real Ale Festival 2000
1st Goose Island Honkers Ale
1st AleSmith Old Numbskull
1st Bell's Kalamazoo Stout

Friday morning, cask ale competition director Ron Phillips and crew handled the arduous task of picking the RAF's superb beers apart from the excellent selection of American casks. Then Friday evening the spiles were removed and the festival was open to the public and in full swing with a seven hour tasting session commencing at 4pm. Bottle-conditioned beers were served upstairs and the cask ales served in two groupings downstairs. At noon on Saturday the winners of the cask ale competition were announced:

1 Cask British-style Bitters
1st Gritty McDuff's Brewing Co. - Best Bitter
2nd Coast Range Brewing Co. - Best Bitter
3rd Magnolia Pub & Brewery - Blue Bell Bitter

2 Cask American-style Pale/Amber Ale
1st Boscos Brewing Co. - Boscos Pale Ale
2nd Not awarded.
3rd Buckeye Brewing Co. - Sasquatch Pale Ale
Honorable Mention: Climax Brewing Co.- Cream Ale

3 Cask Strong Bitter/IPA
1st Goose Island Beer Co. - India Pale Ale
2nd Bonfire Bistro & Brewery - Burning Brand Bitter
3rd Middle Ages - ImPaled Ale

4 Cask Scottish Ale
1st Flatlanders Restaurant & Brewery - 80 Shilling
2nd Big Rock Chop & Brewhouse - Raymundo El Rojo
3rd John Harvard's Brewpub - Scottish Ale

5 Cask Mild & Brown Ale
1st Flying Fish Brewing Co. - Flying Fish Blackfish
2nd Goose Island Beer Co. - PMD Mild Ale
3rd Kalamazoo Brewing Co. - Bell's Best Brown Ale

6 Cask Porter & Stout
1st Rogue Ales - Shakespeare Stout
2nd Mickey Finn's Brewery - Five Springs Oatmeal Stout
3rd Middle Ages - Black Heart Stout

7 Cask Old Ale/Strong Ale/Scotch Ale
1st Saint Arnold Brewing Co. - Christmas Ale
2nd AleSmith - Wee Heavy
3rd Grizzly Peak Brewing Co. - Batch 800 Strong Ale
Honorable Mention: Pizza Port - Solana Beach - Ale Nino Old Ale

8 Cask Barley Wine
1st Pizza Port - Carlsbad - Bombshell Blonde Barleywine
2nd Carver Brewing Co. - Big Grizz Barleywine
3rd Three Floyds Brewing Co. - Behemoth Barleywine

9 Cask Foreign or Imperial Stout
1st Barley's Brewing Co. #1 - Russian Imperial Stout
2nd BJ's Brewery - Brea, CA - Tatonka Stout
3rd Buckeye Brewing Co. - OH - Old Mammoth Stout

Cask Specialty Beers
1st Flossmoor Station B.C. - Old Conundrum Barley Wine
2nd Stone Brewing Co. - Stone Smoked Porter
3rd AleSmith - Blacksmith's Blonde - Belgian Blonde

Cask Ale Best of Group Awards
A. Cask Bitter & Pale Ale Group (Categories 1, 2, 3 above)
1st Gritty McDuff's Brewing Co. - Best Bitter
2nd Goose Island Beer Co. - India Pale Ale
3rd Bonfire Bistro & Brewery - Burning Brand Bitter

B. Cask Dark Ale Group (Categories 4, 5, 6 above)
1st Rogue Ales - Shakespeare Stout
2nd Goose Island Beer Co. - PMD Mild Ale
3rd Mickey Finn's Brewery - Five Springs Oatmeal Stout

C. Cask Strong Ale Group (Categories 7, 8, 9 above)
1st Carver Brewing Co. - Big Grizz Barleywine
2nd Barley's Brewing Co. #1 - Russian Imperial Stout
3rd Pizza Port - Carlsbad - Bombshell Blonde Barleywine

After the winners were announced and the awards presented, the ale flowed throughout the afternoon for the second tasting session of RAF 2000. Predictably, a couple of the British casks and a few winners of the bottle and cask-conditioned competitions were in short supply by the end of the five-hour session. The RAF took an hour break to restock and regroup and the third and final five-hour tasting session kicked off at 6pm.

Real Ale Festival ™ 2000 was a smashing success from this attendee's perspective and RAF 2001 is already in

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the planning stage. RAF has now established itself as the premier real ale event in America and will undoubtedly grow with the popularity of cask-conditioned ale in the United States.

There is only a small handful of these festivals occurring annually in the United States; New England Real Ale Exhibition (NERAX) and the San Diego Real Ale Festival are the only other two this writer is aware of. In the United Kingdom, there are Campaign for Real Ales (CAMRA) events at the local and regional levels year round and of course the mother of all festivals, the Great British Beer Festival in August. None of these festivals are possible let alone successful without the hard work of passionate volunteers. Please support your local festival and volunteer for a session.

NERAX: http://www.nerax.org

Real Ale Festival ™ http://www.realalefestival.com

San Diego Real Ale Festival: http://www.pizzaport.com/realale.htm

DIRECTIONS TO THE MAIFEST/ MAY MEETING

Mary Anne McQuillan
Fred Sterner
66 Chipaway Road
East Freetown, MA
(508)763-2391
mcschoon@aol.com

From Boston/West: Take Route 128 (I 93) or Route 495 to Route 24 South. In Taunton, take Route 140 South to exit 8 (Chace Rd, East Freetown, Assonet) Take a LEFT at the end of the exit (Chace Rd/Assonet) Go 300 yards and take a LEFT onto Braley Road (ignore Gurney Rd to the right) Go 2.2 miles and take a RIGHT onto Chipaway Road (sign for Howard's Auto Body) Go 0.4 miles you will see Howard's Auto Body on the right, and a mailbox marked #66 on the right. Take a RIGHT up the dirt driveway, take a RIGHT at the F.M. sign Drive in and take a LEFT past the front of the house (don't worry, you won't drive off the edge) Take a LEFT past the pool and park there. Please don't park along the road, there's plenty of room in the yard.

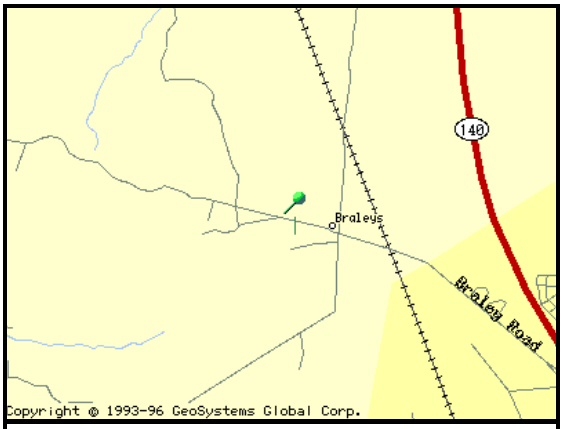
From Providence/Cape Cod: Take I-195 to New Bedford, then take Route 140 North. Take Exit 7, Braley Road/New Bedford Industrial Park (there's no exit 6) Take a LEFT at the end of the exit. Take a RIGHT as soon as you go under the overpass. Go over RR tracks and through a STOP sign. It's 2 miles to Howard's on the left and #66 on the right. Follow the directions above when you get to #66.

NOTE: Fred & Mary Anne have a large barn on-site, so in case of rain we can move into it. The MaiFest will be held rain or shine!!

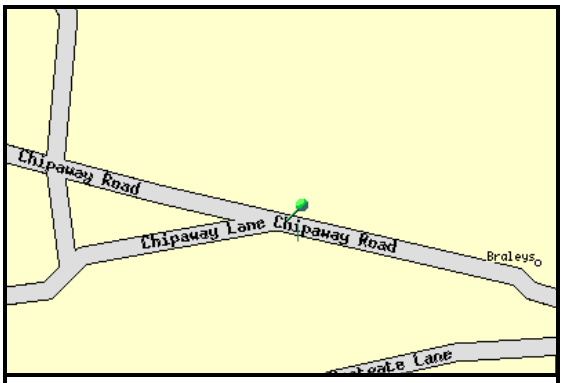




Picture taken from Deep Space.
Notice the giant pin stuck in the roof of Fred and Mary Anne's barn.



Picture taken from a passing airplane.
Notice the giant pin still stuck in the roof of Fred and Mary Anne's barn.



Picture taken from a hot air ballon.
The giant pin has mysteriously moved into the center of the road.

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BEER TOON!

THAT'S LIFE by Mike Twohy



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Still Brewing After All These Years